



RAW BAR

OYSTERS* CHEF'S SELECTION 🍷

served with cocktail sauce, mignonette, lemon

1/2 DOZEN 21 DOZEN 40

CLASSIC JUMBO SHRIMP COCKTAIL 🍷

three chilled jumbo shrimp, cocktail sauce, lemon

16

SEAFOOD TOWERS

THE CAPTAIN* 🍷 64

dozen oysters, 6 jumbo shrimp, tuna tartare

THE SYDNEY* 🍷 144

dozen oysters, 8 jumbo shrimp,
4oz lobster tail, tuna tartare, lobster salad

SMALL PLATES

PARKER HOUSE ROLLS

warm garlic butter, grated parmesan

8

SMASH BURGER SLIDERS* (3)

Creekstone Farms beef, American cheese, pickles, onions,
Locket sauce, brioche buns, crispy fried shallots

18

FRIED CALAMARI 🍷

bell peppers, broccolini, tossed in sweet Thai apricot glaze,
pickled jalapeños, furikake, micro cilantro

19

TUNA POKE*

sesame ginger marinade, seaweed salad, wasabi guacamole, spicy aioli,
pickled ginger cream, wonton chips

21

ROASTED RED BEET HUMMUS 🍷

garlic toum, sliced radishes, pickled red onion, ras el hanout,
house-made garlic naan

16

BEEF CARPACCIO

smoked tuna tonnato, shaved parmesan, potato gaufrette, micro celery

21

CHESAPEAKE CRAB IMPERIAL DIP 🍷

jumbo lump crab, capers, red peppers, parmesan crumbs,
garlic ciabatta

22

CHARCUTERIE BOARD

aged gouda, idiazabal, truffle toma, prosciutto, soppressata, mortadella,
marinated olives, cornichon, pickled onions, honeycomb, rustic bread

30

SOUP + SALADS

FRENCH ONION SOUP GRATINÉE

savory beef & onion broth, brioche, gruyere, mozzarella

14

BACON & BLUE

artisan romaine, smoked blue cheese dressing, Nueske's bacon lardons,
balsamic roasted tomato, radish, crispy shallots
+filet tips 14 | +chicken 12 | +salmon* 16

16

LOBSTER COBB SALAD 🍷🍷🍷 | SMALL - 17

¼ lb lobster salad, mixed greens, romaine, marinated tomatoes,
chopped egg, grilled corn, carrots, cucumber, avocado,
applewood bacon, champagne vinaigrette

33

CLASSIC CAESAR

romaine, brioche crumble, house-made caesar dressing
+shrimp 12 | +chicken 12 | +salmon* 16

14

BURRATA CAPRESE 🍷

whole milk burrata, marinated tomatoes, basil pesto,
dressed baby arugula, brioche croutons, balsamic glaze, fresh basil

16

STEAK WALDORF* 🍷🍷🍷 | SMALL - 18

filet mignon tips, mixed greens, red grapes, marinated tomatoes, celery,
dried cranberries, candied walnuts, blue cheese crumbles, tarragon aioli,
apple, champagne vinaigrette

29

ENTRÉES

HICKORY SMOKED ATLANTIC SALMON* 🍷🍷🍷

Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil

32

HOUSE-MADE SPICY BUCATINI guanciale, onion confit, spicy tomato sauce, pecorino

28

MEZZE RIGATONI house made pasta, asparagus, English peas, roasted mushrooms, baby spinach, marinara, sundried tomatoes, EVOO, fresh basil, Parmesan Reggiano (can be made vegan, without cheese 🍷)

24

CHICKEN MILANESE breaded chicken cutlet, baby arugula, shaved celery, red onion, marinated tomatoes, fresh mozzarella pearls, sundried tomato vinaigrette, shredded parmesan, lemon chicken jus

27

CRAB CAKES 🍷🍷 spicy remoulade, corn & tomato relish, Old Bay fries

38

BLACK PEPPER CRUSTED TUNA* 🍷🍷 summer vegetable ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette

36

NEW FRONTIER BISON NEW YORK STRIP* 🍷🍷🍷 mushroom and potato hash, red wine jus, habanero mustard

40

STEAK FRITES* 🍷🍷 12oz sliced New York strip, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb fries

52

7 OZ FILET MIGNON* 🍷🍷🍷 roasted garlic mashed potatoes, grilled asparagus, chianti jus

58

LOCKET BURGER* Creekstone Farms beef, Tillamook cheddar, lettuce, tomato, onion, pickles, Locket sauce, brioche bun, fries *substitute a 'Beyond Burger' for \$ 2.00

21

NEAPOLITAN PIZZA

CRUSHED TOMATO MARGHERITA 🍷

hand crushed tomato sauce, basil, fresh mozzarella

17

PARMA HAM + GRILLED PINEAPPLE

marinara, mozzarella, provolone, red onion, dressed arugula

16

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella,
red chili flakes

19

WILD MUSHROOM 🍷

shiitake, portobella, cremini + oyster mushrooms, pesto, mozzarella,
truffle oil, baby arugula, pickled red onion, red wine gastrique

20

SIDES

GRILLED ASPARAGUS 🍷 12

ROASTED MUSHROOMS 🍷 12

GARLIC WHIPPED POTATES 🍷 9

LEMON GARLIC SPINACH 🍷 12

SMOKED GOUDA MAC 🍷 13 add lobster / +12

HERB + PARMESAN CRISPY LAYER POTATOES 🍷 11

🍷 Vegan

🍴 Vegetarian

🚫 Dairy-free

🌾 Gluten-free

🌰 Contains nuts

🦞 Contains shellfish

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

DINNER